USE & CARE GUIDE

Dual Fuel Ranges

WOLF®

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Features and specifications are subject to change at any time without notice. Visit our website, wolfappliance.com for the most up-to-date information.

IMPORTANT NOTE: Throughout this guide, dimensions in parentheses are millimeters unless otherwise specified.

Important Note

To ensure the safe and efficient use of Wolf equipment, please take note of the following types of highlighted information throughout this guide:

IMPORTANT NOTE highlights information that is especially important.

CAUTION signals a situation where minor injury or product damage may occur if instructions are not followed.

WARNING states a hazard that may cause serious injury or death if precautions are not followed.

Thank You

Your purchase of a Wolf dual fuel range attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your range with quality materials and workmanship to give you years of dependable service.

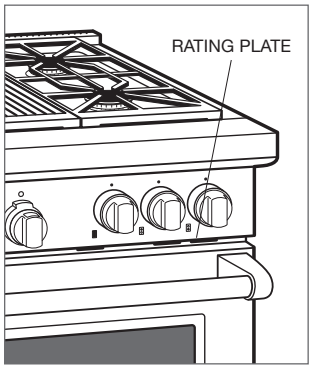
We know you are eager to start cooking, but before you do, please take some time to read this use & care guide. Whether you are a beginning cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf dual fuel range.

Your Wolf range is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement at the end of this guide and refer to it should service become necessary.

IMPORTANT NOTE: Wolf dual fuel ranges are manufactured for use with natural gas or LP gas. Check the product rating plate for the type of gas for your specific model. If this appliance does not correspond to your type of gas, contact your authorized Wolf dealer.

The rating plate is located on the bottom of the control panel assembly, at the far right, just above the oven door. Refer to the illustration below.

IMPORTANT NOTE: Performance may be compromised if the electrical supply is less than 240 volts.



Location of rating plate.

IMPORTANT INSTRUCTIONS

⚠ WARNING

If the information in this guide is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

IMPORTANT NOTE: Read all safety instructions before using this appliance.

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Warranty service must be performed by Wolf factory certified service.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- A ventilation hood is recommended for use with the Wolf dual fuel range.

WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

GENERAL SAFETY REQUIREMENTS

- Read this use & care guide carefully before using your new dual fuel range to reduce the risk of fire, electric shock or injury to persons.
- Ensure proper installation and servicing. This appliance must be properly installed and grounded by a qualified technician.
- Have installer show you where the gas supply shut-off valve and fuse or junction box are located in your home. Learn how and where to shut off the gas supply and electricity to the range.
- Before performing any service, shut off the gas supply by closing the gas shut-off valve and shut off the electricity to the range.
- Keep igniters clean and dry for proper lighting and performance for the burners.
- In the event that a burner goes out and gas escapes, open a window or a door. Wait at least five minutes before using the range.
- Keep appliance area clear and free from combustible material.
- When cooking, set burner controls so that the flame heats only the bottom of the pan and does not extend beyond the bottom of the pan.
- Be sure that the oven cool air intake (located above the door) and the oven exhaust vent (located below the door) are unobstructed at all times.

⚠ CAUTION

Do not place cookware on oven floor or use aluminum foil or other material to line the oven floor or side walls. Failure to adhere to this notice will damage the porcelain and will void your warranty.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY REQUIREMENTS

- Wear proper apparel. Never let loose clothing or other flammable materials come in contact with the burners while in operation. Fabric may ignite and cause personal injury.
- When deep fat frying, be sure the pan is large enough to accommodate the food without overflowing when fat begins to bubble. Heat fat slowly. Never leave a deep fat fryer unattended. Avoid deep fat frying moist or frost-covered foods. Foods with a high water content may cause the hot fat to spatter. Use a thermometer to avoid heating the fat above the flash point.
- Always use dry pot holders when removing pans from the range. Wet or damp pot holders can cause steam burns. Do not use a towel or bulky cloth in place of pot holders.
- Choose pans with easily grasped handles that will stay cool while cooking. Refer to cookware selection on page 42.
- Always turn panhandles inward so they do not extend over adjacent work areas, burners or the edge of the range.
- Always check the positions of the control knobs to make certain the range is off when you are finished cooking.
- Always light each burner prior to placing a pan on the burner grate. Also, turn the control knob to the OFF position before removing a pan from the burner grate.
- Always set pans gently onto the grates and center them so that they are well balanced.
- Start the ventilation hood approximately five minutes before cooking. This establishes an air curtain and improves the capture of vapor and moisture.
- Keep ventilation filters clean to avoid grease fires.
- Clean only those parts listed in this guide.
- Use oven only for cooking tasks expected of a home oven as outlined in this guide.
- Always properly clean and maintain the oven as recommended in this guide.
- Exercise caution when opening the oven door. Let hot air or steam escape before looking or reaching into the oven.
- Position oven racks in desired locations when oven is cool. If a rack must be repositioned after the oven is already hot, be certain pot holder does not contact a hot heating element in the oven.
- Before using self-clean mode, remove the broiler grill and pan, oven racks, oven rack guides and any other utensils.
- Cooling fan should be operating during the self-clean mode. If you notice that the cooling fan is not operating, contact Wolf factory certified service before using self-clean mode again. The cooling fan will turn on automatically about 10 minutes after self-clean mode is initiated.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY REQUIREMENTS

- Do not repair or replace any part of the range unless specifically recommended in literature accompanying this appliance. All service should be referred to a qualified technician.
- Do not obstruct the flow of air. Your kitchen must have an adequate supply of fresh air to ensure proper combustion and ventilation.
- Do not use aluminum foil to line any part of the range.
- Never use the range to warm or heat the room.
- Do not block or obstruct the holes in the range surface below the control knobs. Blocking these holes may affect burner operation and may result in a hazard.
- When using the range, do not touch the grates, burner caps, burner bases or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- If the range is near a window, do not use long curtains as a window treatment, as they could blow over the range and create a fire hazard.
- Do not clean the oven gasket, because rubbing or moving the gasket may compromise the door seal.
- Do not leave children alone or unattended in the area where the range is in use. Never allow children to sit or stand on the appliance. Do not let children play with the range.
- Do not store items of interest to children above or at the back of the range, as they could climb on the appliance to reach items and be injured.
- Do not use water on grease fires. Smother the flame or use a dry chemical or foam-type extinguisher.
- Never leave the range unattended when in use. Boilovers and greasy spills may smoke or ignite.
- Do not cover the burners and grates with anything except properly selected utensils. Decorative covers should not be used.
- Do not heat unopened food containers, such as baby food jars and cans. Pressure build-up may cause the container to burst and cause injury.
- Do not store flammable materials near burners or let grease or other flammable substances accumulate on the range.
- Do not use commercial oven cleaners or oven liner protective coatings on any part of the oven.
- Do not use abrasive or caustic cleaners or detergents on this appliance, as these may cause permanent damage. Do not use aerosol cleaners, as these may be flammable or cause corrosion of metal parts.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not clean the range while it is still hot. If using a damp sponge or cloth, wait until the range has cooled sufficiently to prevent steam burns. Also, some cleaners can produce harmful or unpleasant fumes if applied to hot surfaces. Refer to care recommendations on pages 42–44.
- Do not allow aluminum foil, plastic, paper or cloth to come in contact with a hot burner or grate. Do not allow pans to boil dry.
- Do not touch heating elements or interior surfaces of the oven.

SAFETY PRECAUTIONS

⚠ WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE GREASE FIRE, OBSERVE THE FOLLOWING:

Smother flames with a close-fitting lid, baking sheet or other metal tray; then shut off the gas burner. Be careful to prevent burns. If the flames do not go out immediately, evacuate and call the fire department.

Do not use water on grease fires.

Never pick up a flaming pan, you may be burned.

USE AN EXTINGUISHER ONLY IF:

- You know you have a class ABC extinguisher and you already know how to operate it.
- The fire is small and contained in the area where it started.
- The fire department is being called.
- You can fight the fire with your back to an exit (NFPA fire safety tips).

CALIFORNIA PROPOSITION 65

⚠ WARNING

Burning gas cooking fuel generates some by-products that are on the list of substances known to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the instructions contained in this guide and provide good ventilation.

COMMONWEALTH OF MASSACHUSETTS

- Installations and repairs must be performed by a qualified or licensed contractor, plumber or gas fitter, qualified or licensed by the state, province or region where this appliance is being installed.
- Use only gas shut-off valves approved for use within the state, province or region where this appliance is being installed.
- A flexible gas connector, when used, must not exceed 3' (.9 m).

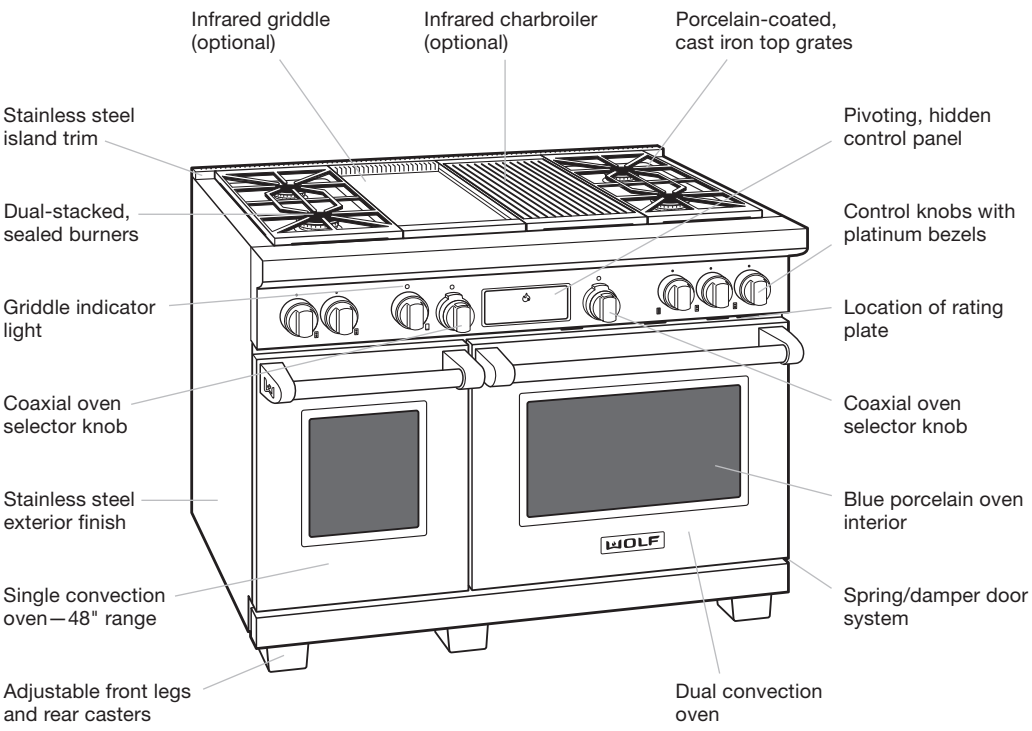
Dual Fuel Range Features

- Heavy-duty stainless steel exterior with island trim.
- Dual-stacked sealed surface burners with flame recognition and automatic reignition for safety and ease of use.
- Signature red or black control knobs with platinum bezels.
- Porcelain-coated, cast iron continuous burner grates.
- Top configurations including: infrared charbroiler, infrared griddle and French top with stainless steel covers.
- Large-capacity, dual convection oven(s) with infrared broiler, porcelain interior and halogen lighting (18" oven—single convection).
- Ten cooking modes—bake, roast, broil, convection bake, convection roast, convection broil, convection and proof—bake stone and dehydration modes require accessory.
- Cobalt blue porcelain oven interior(s).
- Temperature probe and broiler pan.
- Wolf exclusive pivoting hidden touch control panel and coaxial oven knob(s).
- Three adjustable oven racks; one full-extension easy glide, one full-extension door glide and one standard (18" oven—one door glide and two standard).
- Self-clean, delayed start, time cook and Sabbath features.
- Wolf exclusive spring and damper door hinge system.
- CSA certified for US and Canada.
- Two and five year residential warranty—exclusions apply—see warranty at the end of this guide.

This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

DUAL FUEL RANGE

Model DF484CG shown



Dual Fuel Range Features

SPECIFICATIONS

Oven Specifications			
INTERIOR CAPACITY			**CU FT (L)**
18" (457) Oven			2.5 (71)
30" (762) Oven			4.5 (127)
36" (914) Oven			5.4 (153)
INTERIOR DIMENSIONS	**W**	**H**	**D**
18" (457) Oven	14" (356)	16 1/2" (419)	19" (483)
30" (762) Oven	25" (635)	16 1/2" (419)	19" (483)
36" (914) Oven	30" (762)	16 1/2" (419)	19" (483)

Burner Rating	Btu (kW)	Btu (kW)
SURFACE BURNERS	**HIGH**	**SIMMER**
Large	15,000 (4.4)	950 (.3)
(1) Small	9,200 (2.7)	325 (.1)
OPTIONAL FEATURES	**NATURAL**	**LP**
Infrared Charbroiler	16,000 (4.7)	16,000 (4.7)
Infrared Griddle	15,000 (4.4)	13,000 (3.8)
Double Griddle	(2) 15,000 (4.4)	(2) 13,000 (3.8)
French Top	15,000 (4.4)	15,000 (4.4)

OPTIONAL ACCESSORIES

Optional accessories are available through your authorized Wolf dealer. To obtain local dealer information, visit the locator section of our website, wolfappliance.com.

- 5" (127) and 10" (254) stainless steel risers—20" (508) riser with shelf.
- Red or black control knobs (specify with range)—brass or chrome bezels.
- Cast iron S-grates and wok grate.
- Hardwood cutting board and griddle cleaning kit (griddle models).
- Bake stone kit and dehydration kit.
- Set of three standard oven racks.
- Full-extension easy glide rack and baking sheet for 30" oven.
- Front leg and rear caster covers.
- High altitude conversion kits.

Surface Burners

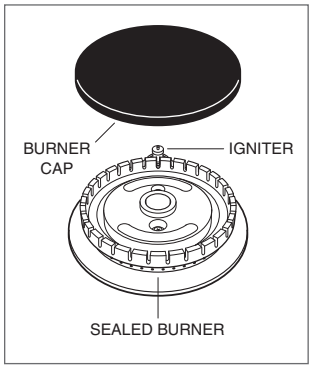
A spark electrode ignites each surface burner. This control eliminates the need for continuous open flame pilots. For added safety and convenience, each burner is designed with an electronic reignition system. This feature enables any burner to relight automatically in the event it is accidentally extinguished.

A distinguishing feature of Wolf's low Btu/hr control is its constant, low heat output without continuous ignitions. The flame diameter remains full size; only the heat output is lowered. This patented dual-stacked burner design makes it possible to enjoy cooking at full flame as well as maintain control while simmering at the lowest flame setting.

DUAL-STACKED BURNER ASSEMBLY

The unique dual-stacked burner design combines all of the burner parts in one assembly.

After removing burner parts for cleaning, it is important that you reassemble the burners correctly. The burner cap must be seated flatly on the burner. There is a groove on the bottom of the burner cap. Adjust the burner cap until it drops into place and is seated flat on top of the burner. Failure to do this will result in a poor flame. Refer to the illustration below.



Dual-stacked burner.

⚠ CAUTION

Failure to assemble the burner parts correctly could cause flames or gas to escape and burn between parts, resulting in poor combustion or damage to the range.

GRATE PLACEMENT

The low-profile, continuous burner grates are designed for a close fit. This enables you to move pans easily from one burner to another without having to lift the pan or have it tip over between the grates. Each grate sets securely on dimples on each corner of the burner pan.

The burner grates are interchangeable, excluding the charbroiler grate with a burner grate.

Position the porcelain-coated, cast iron grates over two burners. Rubber pads located under the grate support legs will match up with the dimples on the burner pans.

The burner drip pan holds as much as $2^{1}/_{2}$ cups (.6 L) of liquid spillover per two-burner pan.

Surface Burners

CONTROL KNOBS

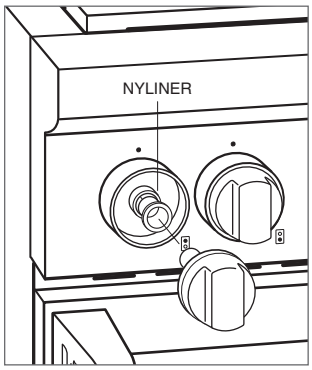
The control knobs are positioned to correspond to the burners they regulate. The knobs on the far left regulate the burners on the left side. Conversely, the knobs on the far right regulate the burners on the right side.

The precision fit of the control knobs requires the use of a nyliner inserted between the knob and bezel. When removing knobs for cleaning, place the bearing back inside the bezel for easy reinstallation of the knobs. Refer to the illustration below.

To light a burner, push in and turn the corresponding control knob counterclockwise to the HIGH setting. You will hear a clicking sound and see the burner ignite. Once the burner is lit, continue turning the knob counterclockwise to any one of the settings, HIGH through LOW.

To select a SIMMER setting, turn the control knob to the LOW setting. You will feel a stop detent in the knob rotation. Push the knob in and continue turning it counterclockwise. This moves the flame to the second tier. Then select any one of the SIMMER settings, HIGH through LOW.

Each control knob is designed to be a push-to-turn knob. Although this is a child-safe design, children should never be left unattended in the kitchen when the range is in use.



Control knob nyliner insertion.

FLAME HEIGHT AND APPEARANCE

Select a flame that is just high enough to maintain the desired cooking speed and is sized to fit the base diameter of the pan. Never extend the flame beyond the base of the pan. Smaller diameter pans should be used on the left rear burner.

A natural gas flame should be blue with a deeper blue core. There should be minimal trace of a yellow flame. A yellow flame indicates an improper mixture of air and gas or impurities in the gas supply to the range. If this occurs consistently, call Wolf factory certified service to adjust the mixture. With LP gas, some yellow tipping to the flame is acceptable and may not require adjustment.

A popping sound may be noticed with LP gas when the surface burner is turned off. This is normal.

MANUAL LIGHTING

In case of a power outage, you can relight the surface burners manually. Turn the control knob to HIGH, then light each burner individually using a BBQ lighter.

Surface Burners

TEMPERATURE SETTING GUIDE

SETTING	USES
LOW Simmer	Melting, holding chocolate Melting butter Heating, holding delicate sauces Warming foods
HIGH Simmer	Melting large quantities Simmering sauces Steaming rice
LOW to MEDIUM Heat	Frying eggs Heating milk, cream sauces and soups, gravies and puddings Panfrying Simmering large quantities Boiling vegetables in water
MEDIUM to HIGH Heat	Sautéing Browning Braising Quick frying
HIGH Heat	Boiling water Heating broth soups, stocks Deep fat frying (to heat oil only) Fast boiling large quantities

⚠ CAUTION

Never leave pans on a HIGH setting unattended. Be careful when cooking food in fat or grease; it can become hot enough to ignite.

BEFORE USING FOR THE FIRST TIME

Before using for the first time, you should clean your range thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. This removes any residual oil and grease left on the surface from the manufacturing process. Refer to care recommendations on pages 43–44.

IMPORTANT NOTE: Before using your dual fuel range, check that the surface burner parts are assembled correctly.

The optional griddle and French top need to go through a “burn in” period to clean oils from the bottom of these assemblies. To prevent food from sticking and to protect the surface from moisture, it is necessary to “season” the griddle and French top prior to use. Refer to the following pages for specific instructions on using the optional char-broiler, griddle and French top.

The use of proper cookware is very important. Refer to cookware selection on page 42 for recommendations.

Infrared Charbroiler

The optional charbroiler has an infrared burner to give the most efficient method of gas grilling. A radiant plate with numerous holes distributes the heat evenly over the grate. The burner becomes an orange-red color at the surface of the ceramic tile, and when it glows, it transfers an intense heat to the food. This sears the outside of the food to lock in juices and flavor.

Before using the charbroiler for the first time, place the radiant plate slots over the front deflector of the charbroiler frame. The edges of the charbroiler grate should line up on top of the assembly.

IMPORTANT NOTE: Cook food directly on the charbroiler grate, do not use cookware.

CHARBROILING TIPS

- Turn on the ventilation hood five minutes prior to using the charbroiler.
- If the knob is not set fully at HIGH, the burner may turn blue and the automatic igniter will begin sparking. Turn the knob back to HIGH.
- Always select lean meat or trim fat before grilling. Flaming may occur when grilling meat and poultry with excessive fat.
- To minimize flare-ups when grilling chicken breasts and thighs, remove the skin. Brush pieces with peanut or vegetable oil to reduce sticking to the grate.
- If flare-ups occur, quickly move the food to another place on the grate with long tongs.
- Apply basting sauce halfway through cooking time.
- Use a minute timer as a reminder to turn the food over halfway through cooking time.
- Leave the charbroiler on for approximately 10 minutes after grilling is complete. This allows for easier cleaning after the charbroiler has cooled sufficiently.
- The suggested grilling times in the charbroiler grilling guide on page 15 are approximate. Actual times depend on the quantity, thickness and starting temperature of the food.

⚠ WARNING

To prevent flare-ups, never leave the charbroiler unattended during use.

Infrared Charbroiler

CHARBROILER OPERATION

IMPORTANT NOTE: The stainless steel cover must be removed prior to operation of the charbroiler.

- Turn the control knob counterclockwise to the HIGH setting. You will hear the clicking sound of the igniter lighting the burner.
- Preheat charbroiler for about 10 minutes before adding the food. The ceramic tiles will have an orange-red glow.
- To turn the charbroiler off, turn the control knob clockwise to the OFF position.

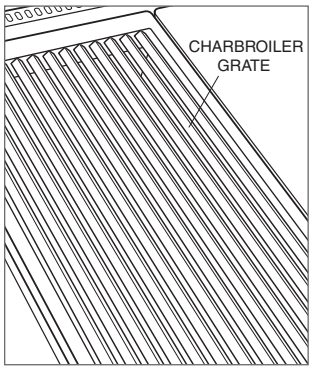
CHARBROILER ASSEMBLY

Follow these steps to disassemble the charbroiler for cleaning:

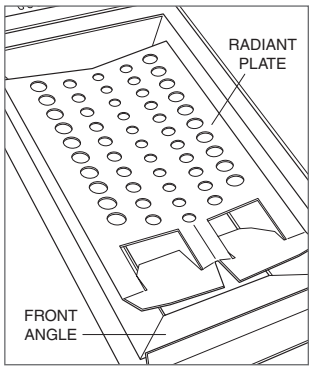
1) Remove the charbroiler grate. Refer to the illustration below.
2) Remove the radiant plate. Refer to the illustration below.
3) Remove the charbroiler frame.
4) After cleaning, put the charbroiler frame back in place.
5) Line up the slots in the front of the radiant plate with the front angle. The slots should fit over the front angle and sit flat on the charbroiler frame.
6) Reinstall the charbroiler grate.

⚠ CAUTION

Use care when assembling the charbroiler to avoid contact with the igniter; it is fragile and can chip or break.



Charbroiler grate.



Charbroiler radiant plate.

Infrared Charbroiler

CHARBROILER CARE

To keep the charbroiler looking its best, it is recommended that you clean it after every use. Allow the charbroiler surface to cool sufficiently before cleaning.

- **Charbroiler Grate** (porcelain-coated cast iron). When cool, lift off and set in the sink. Use a soft bristle brush to remove food particles from the grate. Pour very hot water over the cooked-on residue. Cover with wet dish towels and pour more hot water over it. Allow the hot, moist conditions to help loosen the residue. Remove remaining soil with a soap-filled scouring pad. Rinse and dry.
- **Charbroiler Frame** (stainless steel). Remove from the range. Soak in hot water and dish detergent. Wash thoroughly, scrubbing with scouring pad, if needed.
- **Igniter** (ceramic). Avoid contact with the igniter; it is fragile and can chip or break.

IMPORTANT NOTE: Do not use commercial cleaners on any part of the charbroiler assembly.

CHARBROILER GRILLING GUIDE

FOOD	GRILLING TIME
BEEF	
Ground beef patties, 1 lb (.5 kg), 1/2" (13) thick	9–10 min (medium well)
Steaks, 1/2" (13) to 3/4" (19) thick	11–13 min (rare) 14–16 min (medium) 17–18 min (well done)
CHICKEN	
Breasts, boneless and skinless	12–13 min
Breasts, bone in	30–35 min
Thighs, boneless and skinless	25–30 min
HAM	
Slice, 1/2" (13) thick	4 min
SEAFOOD	
Shrimp, 16–20 per 1 lb (5 kg)	10–12 min
FRESH VEGETABLES	
Bell peppers, whole	20 min
Corn on the cob, husked	20–25 min
Corn on the cob, in the husk	30–35 min
Mushrooms	6 min

Refer to the Wolf cooking guide on pages 45–47 for additional information.

Infrared Griddle

The optional griddle is thermostatically controlled, which means once the set temperature is reached, the heat cycles to hold that temperature. To prevent food from sticking and to protect the surface from moisture, it is necessary to “season” the griddle prior to use. This seasoning process as well as general use will change the appearance of the griddle.

SEASON THE GRIDDLE

- The griddle is shipped with a protective oil coating the surface, use hot water and detergent to clean. Rinse and dry.
- Turn on the ventilation hood five minutes prior to using the griddle.
- The griddle needs to go through a “burn in” period. Turn the griddle on at 350°F (175°C) for 30 minutes to clean oils from the bottom of the griddle. After 30 minutes, turn the griddle off and allow it to cool.
- To season, pour a teaspoon (5 ml) of peanut or vegetable oil per single griddle in the center; spread evenly with a paper towel, avoiding the corners. Be careful not to apply too much oil. Excess oil will leave a gummy residue that will have to be removed.
- Push and turn the control knob to 350°F (175°C). Heat until you see the first signs of smoke. Turn the griddle off. When the griddle has cooled and is only slightly warm, wipe off any excess oil. Let the griddle cool completely.
- Repeat with another teaspoon of oil. The brown appearance will darken with use.

GRIDDLE OPERATION

IMPORTANT NOTE: The stainless steel cover must be removed prior to operating the griddle.

- Turn on the ventilation hood five minutes prior to using the griddle.
- To heat the griddle, push in the control knob and turn counterclockwise to the desired temperature. It is normal to hear a clicking sound. This is the electronic ignition lighting the burner. When the burner is lit, the thermostat will control the temperature.
- When the griddle is preheated, the griddle indicator light will go out. The light will cycle on and off as the thermostat requires more heat to maintain the set temperature. This will allow heat to be evenly distributed and the griddle to maintain the set temperature.
- The double griddle has two burners with separate control knobs that act independently of each other. If only one griddle is being used, there will be some heat transfer to the inactive griddle.
- To turn the griddle off, turn the control knob clockwise to the OFF position.

Infrared Griddle

GRIDDLE CARE

IMPORTANT NOTE: Allow the griddle surface to cool sufficiently before cleaning.

- Using a metal spatula, scrape grease into the grease collection tray.
- When the surface has cooled, wipe it with a paper towel to remove excess grease or oil.
- Scrape the griddle clean. Pour 1/2 cup (118 ml) warm water and 1 teaspoon (5 ml) griddle cleaner onto the griddle and scrape the grease into the grease collection tray. Empty the grease collection tray. Rinse the griddle with 1/2 cup (118 ml) warm water and dry with paper towels.
- Clean the grease collection tray after each use. Do not allow grease to accumulate in the tray and become a fire hazard.
- To remove the grease collection tray, gently pull the tray toward you to lift it out. Clean the tray with soapy water and a clean cloth. To replace, slide the short edge of the grease collection tray under the edge of the griddle and lower into the opening.
- Apply a small amount of peanut or vegetable oil to the griddle with a clean cloth after each cleaning.
- Occasionally, remove the seasoning and clean the griddle thoroughly. Apply a small amount of white vinegar and water to the surface while it is slightly warm. Scrub with a fine wire brush or a fine-grit griddle brick. Repeat until excess oil has been removed. Apply a light coat of oil for seasoning.

GRIDDLE COOKING GUIDE

TEMPERATURE	FOOD
200°F (95°C)	Hold cooked food at serving temperature
250°F (120°C)	Eggs
350°F (175°C)	French toast, pancakes, grilled sandwiches
375°F (190°C)	Bacon, pork chops, lamb steaks, sausage, flattened boneless chicken
400°F (205°C)	Vegetables, sliced or grated

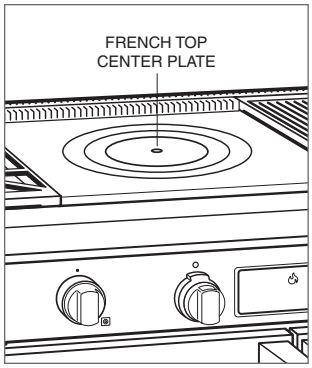
Refer to the Wolf cooking guide on pages 45–47 for additional information.

French Top

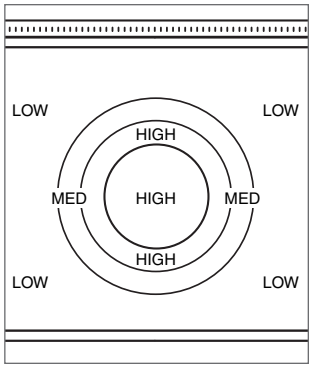
The optional French top provides a graduated cooking surface with the hottest temperature under the center plate and the lowest temperature near the edges. This design makes it possible to use several pans at once for a variety of cooking tasks. For example, fry chicken toward the center, while simmering a sauce in one corner and keeping vegetables warm in a different corner. Place the pan or pans toward the edge according to their contents and quantity. Refer to the illustrations below.

The cooking surface is made of polished cast iron that is an excellent heat conductor. The rings allow for the solid surface to expand with the heat while remaining flat. The rings also provide thermal breaks in the cast iron that distribute heat in a graduated intensity, hottest in the center and coolest around the edges.

To protect the cast iron surface from moisture, it is necessary to “season” the French top prior to use. This seasoning process as well as general use will change the appearance of the French top.



French top center plate.



French top heating zones.

SEASON THE FRENCH TOP

- The French top is shipped with a protective oil coating the surface, use hot water and detergent to clean. Rinse and dry.
- Turn on the ventilation hood five minutes prior to using the French top.
- The French top needs to go through a “burn in” period. Turn on the French top for 30 minutes to clean oils from the bottom side of the surface. After 30 minutes, turn the French top off and allow it to cool.
- To season, spread a light coating of peanut or vegetable oil on a towel or cloth. While surface is still slightly warm, apply oil evenly until it is absorbed into the cast iron. Be careful not to apply too much oil. Excess oil will leave a gummy residue that will have to be removed.
- It is normal for the cast iron to darken with use to a bluish-black color.

When this seasoning technique is applied correctly, food spatters will not stain and the surface will be protected from moisture. Its appearance darkens with use, a sign that the French top has been fully tempered and is properly seasoned. Regular maintenance will become easier.

French Top

FRENCH TOP OPERATION

IMPORTANT NOTE: The stainless steel cover must be removed prior to operating the French top.

- Turn on the ventilation hood five minutes prior to using the French top.
- To use the French top, push and turn the control knob counterclockwise to the HIGH setting. You will hear the clicking sound of the igniter lighting the burner.
- Preheat for 25 to 30 minutes before cooking on the French top. This allows the solid cast iron plate to heat thoroughly.
- To raise or lower the cooking heat, slide the pan either toward (higher heat) or away from (lower heat) the center plate. This gives you total control over the most delicate sauces. It is not necessary to adjust the flame height.
- To turn the French top off, turn the control knob clockwise to the OFF position.

FRENCH TOP COOKING TIPS

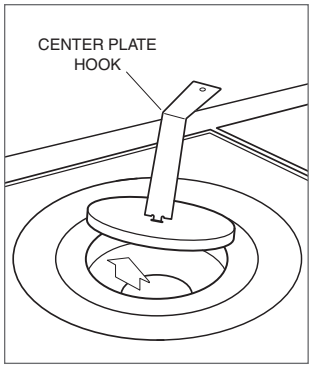
- Always cook in pans. Do not cook food directly on the surface.
- Never remove the center plate when cooking.
- When bringing large amounts of water to a boil, it is fastest to do it on one of the surface burners.

⚠ CAUTION

Never leave pans on a high heat zone unattended. Be careful when cooking food in fat or grease; it can become hot enough to ignite.

FRENCH TOP CARE

- It is best to maintain a seasoned surface to protect the cast iron from moisture.
- Clean entire surface after each use while it is slightly warm. Wipe the surface with a mild detergent and water. Rinse and dry.
- Maintain the French top as you would a cast iron skillet; keep it free from moisture.
- Reapply a light coating of peanut or vegetable oil to the French top after each use until a sheen develops.
- Occasionally, remove the seasoning and clean the French top thoroughly. Apply a small amount of white vinegar and water to the surface while it is slightly warm. Scrub and repeat until excess oil has been removed. Apply a light coat of oil for seasoning.
- The French top burner is located below the center plate. The plate remains in place during cooking but it can be lifted off to check or service the burner. Use the center plate hook provided with your range as shown in the illustration below.



Center plate removal.

Oven Features

- Ten cooking modes and multiple features, each dedicated to giving the best results for a specific kind of cooking. This is the ultimate in oven performance, fine-tuned for your individual cooking preferences.
- Display window where time and timed features of the oven are clearly visible.
- Large, easy-to-see-and-read graphics on control panel and knobs.
- Large cooking cavity increases usable oven capacity for extra-large baking pans and oversized turkeys.
- Bake element located beneath the oven floor makes it easy to access any spillover.
- Unique, coaxial oven selector knob(s) make it easy to set oven temperatures in different cooking modes.
- Spring/damper door hinge system assures smooth opening and closing of the heavy door.
- Bottom rack can be fully extended onto the oven door guides, making it easier and safer to reach food in a hot oven.
- A chime signals that the oven is preparing to heat as each mode is dialed on the oven selector knob.
- Most cooking modes have a temperature setting span of 170°F (75°C) to 550°F (290°C), adjustable by 1° increments. The exception is broil, convection broil, proof and convection when using the dehydration feature.

⚠ CAUTION

Do not place any cookware on oven floor or use aluminum foil or other material to line the oven floor or side walls. Failure to adhere to this notice will damage the porcelain and will void your warranty.

Cooking Modes and Features

The oven of your dual fuel range features ten cooking modes and multiple features for precise, easy-to-use control. Instructions for setting controls and tips for success are outlined for each mode and feature on the following pages.

COOKING MODES AND FEATURES

- Bake mode 24
- Roast mode 25
- Broil mode 26
- Convection bake mode 27
- Convection roast mode 28
- Convection broil mode 29
- Convection mode 30
- Proof mode 31
- Bake stone mode (with accessory) 32
- Dehydration mode (with accessory) 34
- Delayed start feature 35
- Temperature probe feature 36
- Timed cook feature 38
- Sabbath feature 38
- Self-clean feature 40

Oven Operation

OVEN PREHEAT

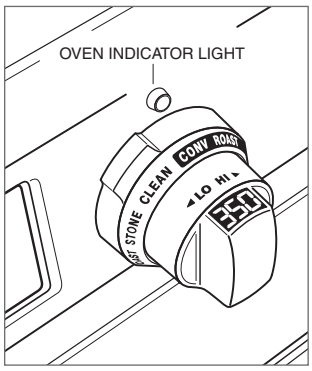
During preheat the oven is heated in a manner unsuitable for cooking. Preheat should be used for all cooking modes except broil and convection broil modes. In order not to damage food, preheating will not occur once the oven reaches its set temperature. Increasing oven temperature during cooking will result in the oven taking a very long time to reach the new temperature.

The oven indicator light will be illuminated while the oven is preheating and will shut off once the oven temperature has been reached. Refer to the illustration below.

To reach a new temperature after preheating, turn oven selector knob bezel to OFF. Turn the bezel back to the desired cooking mode. Turn the oven selector knob to the desired preheat temperature.

AUTOMATIC SHUT OFF

As a safety feature, dual fuel range oven(s) will shut off automatically after 12 hours of continual use, unless dehydration mode or Sabbath feature is in use.



Oven preheat indicator.

BEFORE USING FOR THE FIRST TIME

Before using the oven of your dual fuel range for the first time, it needs to go through a “burn in” process. Set the oven to CONV ROAST at 500°F (260°C) for one hour. Turn the oven off and allow it to cool gradually with the door closed. Refer to page 28 for convection roast mode instructions.

This process will burn off any residual oil and grease used in the manufacturing process. A small amount of smoke and odor may be noticed during the initial break-in period

Time-of-Day Clock

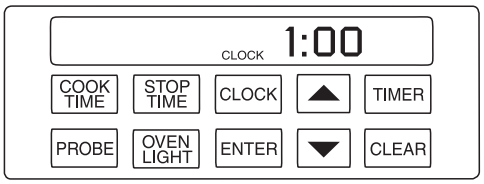
Immediately after the oven is installed, set the 12-hour clock to the current time of day. It must be reset after a power failure. The clock is visible on the control panel during all modes, except when the timer feature is in use or when the hidden control panel is closed. Refer to the illustrations below.

SETTING CLOCK

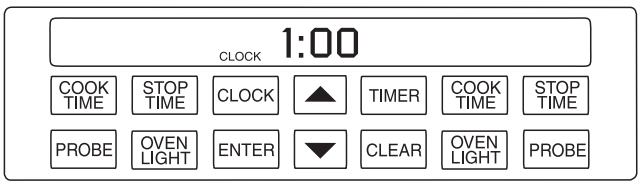
1) Touch CLOCK on the hidden control panel.
2) Touch up or down arrows to increase or decrease the time. Stop when the correct time of day is displayed in the control panel. Time will change from pm to am by passing the 12:00 mark.
3) Touch CLOCK or ENTER to set the clock. Two chimes will sound.

CHANGING CLOCK TO 24 HOURS

1) Touch and hold CLOCK on the hidden control panel for 5 seconds.
2) Touch CLOCK to change from 24 hour to 12 hour or vice versa.
3) Touch ENTER or after two seconds the clock will set by default.



Control panel – single oven models.



Control panel – double oven models.

Oven Timer

The oven has a timer that operates independently from the oven controls. Once a time is set in hours and minutes, the countdown is seen in the display window. Only the last minute counts down in seconds. The maximum time that can be set is 9 hours and 59 minutes.

An audio signal acts as a reminder when the amount of time runs out. To stop the signal, touch CLEAR.

SETTING CONTROLS

1) Touch TIMER on the hidden control panel.
2) Touch up or down arrows to increase or decrease the desired amount of cooking time in hours and minutes.
3) Touch ENTER or TIMER to start timer. Two chimes will sound. Oven will chime and time will flash continually when timing is complete.
4) When timing is complete, touch CLEAR to stop signal.
5) To clear any remaining time on the timer, touch TIMER then CLEAR.

Temperature

The oven can be changed from Fahrenheit (°F) temperature to Celsius (°C) or vice versa.

SETTING CONTROLS

1) Touch and hold CLOCK on the hidden control panel for 5 seconds.
2) Touch COOK TIME to change to °F or °C.
3) Touch ENTER.

Oven Racks

OVEN RACK GUIDES

To insert the rack guides in the oven, locate the screws in the oven side walls. Place the rack guide mounting tabs over the screw heads and slide down until the screws are fully seated in the tabs. Refer to the illustration below.

To remove the rack guides, pull the rack guide straight up and then out so that the mounting tabs clear the screw heads. Remove the rack guide from the oven.

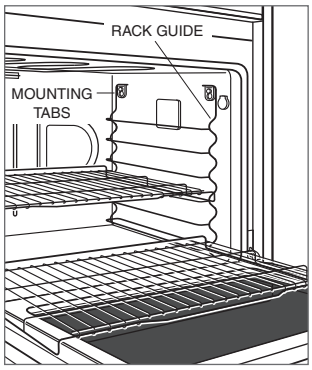
IMPORTANT NOTE: Remove all oven racks and rack guides before using the self-clean feature. They will discolor if left in the oven during self-clean.

OVEN RACKS

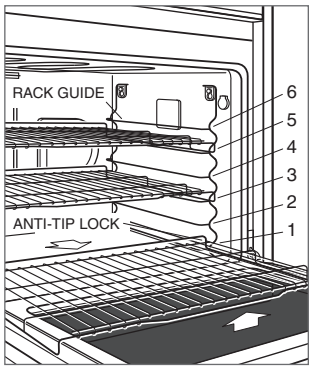
To insert a rack in the oven, place the rack anti-tip lock under the side rack guide rails. Slide the rack toward the back of the oven and lift up to clear the rack stops. Continue sliding the rack until it is completely inside the oven.

To remove a rack from the oven, slide the rack forward and lift up and out, clearing the rack stops from the side rack guide rails. Refer to the illustration below.

The bottom oven rack has a full-extension capability (excluding 18" oven). With the rack in rack guide position 1, slide it onto the door guides. This adds stability to the rack when using a heavy pan for large meat and poultry. With the rack fully extended, it is easier to reach hot food. Refer to the illustration below for rack guide positions.



Oven rack guide removal.



Oven rack positions and full extension bottom rack.

OVEN RACK ARRANGEMENT

One of the factors affecting optimum cooking results is the level of rack placement in the oven. Rack position 1 is closest to the bottom and position 6 is closest to the top. The Wolf cooking guide on pages 45–47 provides suggested rack positions for optimum results.

- When using only one rack, place rack in the center of the oven.
- When using only one rack for roasting meats, place rack on rack guide position 1, 2 or 3.
- When using two or three racks, place at least one rack position between them.
- When positioning racks, the easy glide rack can be placed in any position except position 1. The full-extension bottom rack was specifically designed to be placed in position 1.

⚠ CAUTION

Use dry pot holders when handling oven racks. Racks become hot when the oven is on and hold heat after it is turned off.

Bake Mode

In bake mode, both the hidden bake element and the broil element are used to heat the air, and they cycle on and off to maintain temperature. This mode is best for single-rack cooking, primarily baked foods. Always use bake mode for your standard recipes. The temperature probe may be used in this mode.

Refer to the Wolf cooking guide on pages 45–47. Use cooking times as a guide for similar foods.

WOLF TIPS FOR SUCCESS

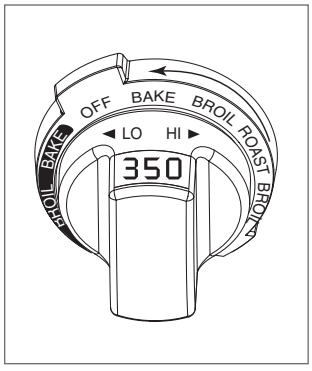
- Always preheat for bake mode.
- During preheat, convection fans (if applicable) and elements are used to quickly and uniformly heat the oven.
- Use only one rack.
- Allow at least 1" (25) between edge of pan and walls of oven.
- Size, shape and finish of cookware affects baking time.
- Food cooked in dark metal pans may cook faster than food cooked in shiny pans. Food on insulated cookware may cook more slowly.
- Dark, nonstick pan coatings brown more than light, nonstick coatings.
- Use the interior oven light and window to check browning. Limit frequent door openings to prevent losing heat and lengthening total cooking time.

⚠ CAUTION

Do not place cookware on oven floor or use aluminum foil or other material to line the oven floor or side walls. Failure to adhere to this notice will damage the porcelain and will void your warranty.

SETTING CONTROLS

1) Turn oven selector knob bezel counterclockwise to BAKE. Refer to the illustration below.
2) Oven temperature is preset at 350°F (175°C). Touch ENTER on the control panel or turn the oven selector knob to the left or right to turn on the oven. Temperature can be adjusted in 1° increments. To change the temperature setting from 350°F (175°C), immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease the oven temperature. The temperature display alternates between set temperature and actual oven temperature. Temperatures below 150°F (65°C) are displayed by the word 'Lo.'
3) Add food when the chime signals that the oven has reached preheat temperature.
4) The temperature probe may be used in this mode, follow temperature probe feature directions on page 36.
5) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
6) Remove food. Always use dry pot holders when removing hot pans from the oven.
7) Turn oven selector knob to OFF to end this mode.



Bake mode setting.

Roast Mode

In roast mode, both bake and broil elements are used to heat the air, and they cycle on and off to maintain temperature. This is designed especially for roasting less tender cuts of meat that should be covered, such as chuck roasts, lamb shanks, pot roasts and stew meat. The temperature probe may be used in this mode.

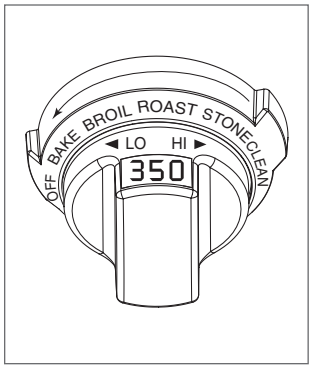
Refer to the Wolf cooking guide on pages 45–47. Use cooking times as a guide for similar foods.

WOLF TIPS FOR SUCCESS

- Always preheat for roast mode.
- During preheat, convection fans and elements are used to quickly and uniformly heat the oven.
- Roasting bags may be used.
- When roasting a large item, such as a turkey, the pan should not cover the entire rack and block heat from circulating naturally.
- Cook stuffed turkeys weighing over 15 lbs (6.8 kg) in roast mode. Always cook stuffing to an internal temperature of 165°F (75°C).

SETTING CONTROLS

1) Turn oven selector knob bezel counterclockwise to ROAST. Refer to the illustration below.
2) Oven temperature is preset at 350°F (175°C). Touch ENTER on the control panel or turn the oven selector knob to the left or right to turn on the oven. Temperature can be adjusted in 1° increments. To change the temperature setting from 350°F (175°C), immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease the oven temperature. The temperature display alternates between set temperature and actual oven temperature.
3) Add food when the chime signals that the oven has reached preheat temperature.
4) The temperature probe may be used in this mode, follow temperature probe feature directions and USDA temperature recommendations on page 36.
5) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
6) Remove food. Always use dry pot holders when removing hot pans from the oven.
7) Turn oven selector knob bezel to OFF to end this mode.



Roast mode setting.

Broil Mode

In broil mode, the top heating element is used to produce an intense, radiant heat that browns one side of the food at a time.

Broiled foods usually must be turned over to brown the other side and finish cooking. The high heat cooks quickly and gives a rich, brown outer appearance. This mode is best for meats, fish and poultry pieces up to 1" (25) thick. The temperature probe cannot be used with this mode.

Refer to the Wolf cooking guide on pages 45–47. Use cooking times as a guide for similar foods.

WOLF TIPS FOR SUCCESS

- Do not preheat for broil mode.
- Broil with oven door closed.
- Preferred for meat, fish and poultry pieces equal to or less than 1" (25) thick.
- Always use the two-piece broiler pan shipped with your oven. Always use slotted top grid of broiler pan. It allows fat to drip away from food and from intense radiant heat. This reduces spattering, smoking and risk of fire.
- Turn food halfway through cooking time.
- Brush lean meat and fish with peanut oil before cooking to prevent sticking.
- Start cooking poultry with skin side down.
- Begin with cold food directly from the refrigerator.
- The 18" oven broiler pan fits best on rack guide position 6 with short sides touching each side.

SETTING CONTROLS

1) Place food in oven at the correct rack position. Close oven door.
2) Turn oven selector knob bezel counterclockwise to BROIL. Refer to the illustration below.
3) Oven temperature is preset at ‘br1’ for 550°F (290°C), high broil. Touch ENTER on the control panel or turn the oven selector knob to the left or right to turn on the oven. To change the setting, immediately turn the oven selector knob to the left to decrease the oven setting to ‘br2’ 450°F (230°C), medium broil or ‘br3’ 350°F (175°C), low broil.
4) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
5) Remove food. Always use dry pot holders when removing hot pans from the oven.
6) Turn oven selector knob bezel to OFF to end this mode.

⚠ CAUTION

When turning food or checking doneness, open the door carefully. Smoke and steam may have accumulated. Never use heatproof glass (e.g. Pyrex) or pottery. They can shatter.

Broil mode setting.

Convection Bake Mode

Convection bake mode combines heat from two convection elements with some heat from the bake element that is located beneath the oven floor. Two convection fans circulate this heat within the oven cavity. The 18" oven has a single convection element and fan. The added heat source from the bottom of the oven makes this mode ideal for pie baking. The temperature probe may be used in this mode.

The convection area of the oven dial is shown in black on the oven selector knob bezel.

Refer to the Wolf cooking guide on pages 45–47. Use cooking times as a guide for similar foods.

WOLF TIPS FOR SUCCESS

- Always preheat for convection bake mode.
- Reduce standard recipe temperatures by 25° in this mode.
- The 30" and 36" ovens can bake multiple pies on the same rack, rather than on different racks.
- The 18" oven can bake only one pie at a time.

SETTING CONTROLS

1) Turn oven selector knob bezel clockwise to the black area on the dial marked BAKE. Refer to the illustration below.
2) Oven temperature is preset at 375°F (190°C). Touch ENTER on the control panel or turn the oven selector knob to the left or right to turn on the oven. Temperature can be adjusted in 1° increments. To change the temperature setting from 375°F (190°C), immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease the oven temperature. The temperature display alternates between set temperature and actual oven temperature.
3) Add food when the chime signals that the oven has reached preheat temperature.
4) The temperature probe may be used in this mode, follow temperature probe feature directions on page 36.
5) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
6) Remove food. Always use dry pot holders when removing hot pans from the oven.
7) Turn oven selector knob bezel to OFF to end this mode.

Convection bake mode setting.

Convection Roast Mode

In convection roast mode, heat from both convection fans, with additional heat from the broil element, intensifies the convective and radiant heating. In the 18" oven, the single convection fan works with the top heat. This combination gently browns the exterior and seals in juices, making it perfect for roasting tender cuts of beef, lamb, pork and poultry. The temperature probe may be used in this mode.

The convection area of the oven dial is shown in black on the oven selector knob bezel.

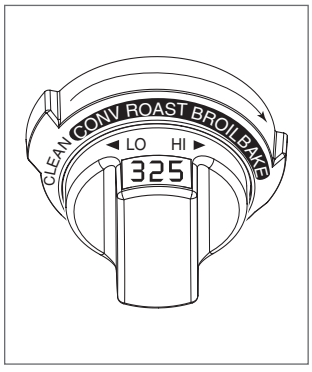
Refer to the Wolf cooking guide on pages 45–47. Use cooking times as a guide for similar foods.

WOLF TIPS FOR SUCCESS

- Always preheat oven for convection roast mode.
- Use low-sided, uncovered pans on a roast rack to cook food.
- Reduce standard recipe temperatures by 25° in this mode.
- The lower part of the broiler pan with a meat rack makes an excellent roasting pan.
- Roasting time may be less than expected; check doneness earlier than usual.
- Select foods that are to be roasted uncovered.
- Begin with cold food directly from the refrigerator.
- Cook stuffed turkeys weighing over 15 lbs (6.8 kg) in roast mode. Always cook stuffing to an internal temperature of 165°F (75°C).

SETTING CONTROLS

1) Turn oven selector knob bezel clockwise to the black area on the dial marked ROAST.
2) Oven temperature is preset at 325°F (165°C). Touch ENTER on the control panel or turn the oven selector knob to the left or right to turn on the oven. Temperature can be adjusted in 1° increments. To change the temperature setting from 325°F (165°C), immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease the oven temperature. The temperature display alternates between set temperature and actual oven temperature.
3) Add food when the chime signals that the oven has reached preheat temperature.
4) The temperature probe may be used in this mode, follow temperature probe feature directions and USDA temperature recommendations on page 36.
5) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
6) Remove food. Always use dry pot holders when removing hot pans from the oven.
7) Turn oven selector knob bezel to OFF to end this mode.



Convection bake mode setting.

Convection Broil Mode

In convection broil mode, intense radiant heat from the top element browns and sears the surface of the food while both convection fans circulate hot air around the food. The 18" oven has a single convection fan. This mode shortens broiling times for thicker cuts of meat, fish and poultry. The heat of the broiler browns the exterior, while the convection fans keep the interior moist and juicy. The temperature probe cannot be used with this mode.

The convection area of the oven dial is shown in black on the oven selector knob bezel.

Refer to the Wolf cooking guide on pages 45–47. Use cooking times as a guide for similar foods.

WOLF TIPS FOR SUCCESS

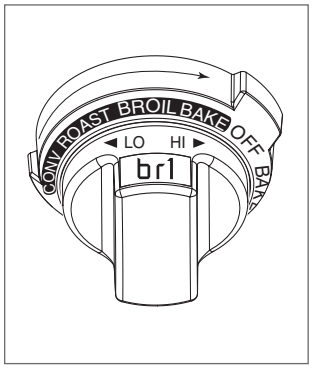
- Do not preheat for convection broil mode.
- Convection broil with oven door closed.
- Preferred for meat, fish and poultry pieces thicker than 1" (25).
- Always use the two-piece broiler pan packaged with your oven. Always use slotted top grid of broiler pan. It allows fat to drip away from food and from intense radiant heat. This reduces spattering, smoking and risk of fire.
- Turn food halfway through cooking time.
- Brush lean meat and fish with peanut oil before cooking to prevent sticking.
- Start cooking poultry with skin side down.
- Begin with cold food directly from the refrigerator.
- The 18" oven broiler pan fits best on rack guide position 6 with short sides touching each side.

SETTING CONTROLS

1) Place food in oven at the correct rack position. Close oven door.
2) Turn oven selector knob bezel clockwise to the black area on the dial marked BROIL. Refer to the illustration below.
3) Oven temperature is preset at ‘br1’ for 550°F (290°C), high convection broil. Touch ENTER on the control panel or turn the oven selector knob to the left or right to turn on the oven. To change the setting, immediately turn the oven selector knob to the left to decrease the oven setting to ‘br2’ 450°F (230°C), medium convection broil or ‘br3’ 350°F (175°C), low convection broil.
4) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
5) Remove food. Always use dry pot holders when removing hot pans from the oven.
6) Turn oven selector knob bezel to OFF to end this mode.

⚠ CAUTION

When turning food or checking doneness, open the door carefully. Smoke and steam may have accumulated. Never use heatproof glass (e.g. Pyrex) or pottery. They can shatter.



Convection broil mode setting.

Convection Mode

In convection mode, dual convection fans, each with a heating element, operate from the back of the oven to move the heated air throughout the entire oven cavity. The 18" oven has a single convection fan. Uniform air movement makes it possible to multi-level rack cook in this mode. The heat is cycled on and off to maintain the temperature, resulting in evenly browned food. The temperature probe may be used in this mode.

The convection area of the oven dial is shown in black on the oven selector knob bezel.

Refer to the Wolf cooking guide on pages 45–47. Use cooking times as a guide for similar foods.

WOLF TIPS FOR SUCCESS

- Always preheat for convection mode.
- Use low-sided, uncovered pans to cook foods.
- A 14" (356) x 16" (406) baking sheet is an optimum size for 30" and 36" ovens and 9" (229) x 13" (330) for the 18" oven. Allow at least 1" (25) between edge of pan and oven walls.
- Reduce standard recipe temperatures by 25° in this mode.
- Pans do not need to be staggered when cooking on more than one rack.
- Baking time may be less than expected; check doneness 5 to 10 minutes early.

SETTING CONTROLS

1) Turn oven selector knob bezel clockwise to the black area on the dial marked CONV. Refer to the illustration below.
2) Oven temperature is preset at 325°F (165°C). Touch ENTER on the control panel or turn the oven selector knob to the left or right to turn on the oven. Temperature can be adjusted in 1° increments. To change the temperature setting from 325°F (165°C), immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease the oven temperature. The temperature display alternates between set temperature and actual oven temperature.
3) Add food when the chime signals that the oven has reached preheat temperature.
4) The temperature probe may be used in this mode, follow temperature probe feature directions on page 36.
5) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
6) Remove food. Always use dry pot holders when removing hot pans from the oven.
7) Turn oven selector knob bezel to OFF to end this mode.

Convection mode setting.

Proof Mode

In proof mode, a combination of broil and bake elements are used to heat and balance the air to maintain temperature. This mode is ideal for proofing, or rising bread dough.

There is a proof mode on the oven selector knob bezel on the 18" oven. Both the 30" and 36" ovens have a proof feature that can be initiated through bake mode.

WOLF TIPS FOR SUCCESS

- No need to preheat for proof mode.
- Proof bread until dough has doubled in bulk.
- For best results, place a shallow pan with 1 to 3 cups (.2–.7 L) boiling hot water on rack position 1 to keep the air moist inside the oven cavity.
- The oven does not allow the temperature to be set above 110°F (45°C) in proof mode. If the oven temperature is above 130°F (55°C), 'Hot' will be displayed in the oven selector knob instead of the actual temperature. Open the oven door to allow the oven to cool down below 120°F (50°C) to prevent destroying the yeast.
- The oven does not allow the temperature to be set above 110°F (45°C) in proof mode. If the oven is too hot, the oven door should be opened to allow the oven to cool down below 120°F (50°C) to prevent destroying the yeast.
- Allow at least 1" (25) between edge of pan and walls of oven.
- Limit frequent door openings to prevent losing heat and lengthening proofing time.

⚠ CAUTION

Do not place cookware on oven floor or use aluminum foil or other material to line the oven floor or side walls. Failure to adhere to this notice will damage the porcelain and will void your warranty.

SETTING CONTROLS FOR 18" OVEN

1) Place dough in oven-safe dish in oven.
2) Turn oven selector knob bezel to PROOF. Oven temperature is preset at 85°F (30°C). Touch ENTER on the control panel or turn the oven selector knob to the left or right to turn on the oven. Temperature can be adjusted in 1° increments. To change the temperature setting from 85°F (30°C), immediately turn the oven selector knob to the right to increase the oven temperature. The temperature display alternates between set oven temperature and 'PrF.'
3) Remove food when proofing is complete.
4) Turn oven selector knob bezel to OFF to end this mode.

SETTING CONTROLS FOR 30" AND 36" OVENS

1) Place dough in oven-safe dish in oven.
2) Turn oven selector knob bezel counterclockwise to BAKE.
3) Hold oven selector knob to the left until 'PrF' is displayed in the knob. This is past 170°F (75°C).
4) Release the knob. The oven is now set at 170°F (75°C) bake mode.
5) Quickly turn the knob to the left to enter proof feature. Oven temperature is preset at 85°F (30°C). To change the temperature setting from 85°F (30°C), immediately turn the oven selector knob to the right to increase the oven temperature.
6) Touch ENTER on the hidden control panel or after two seconds the oven will turn on by default. The temperature display alternates between set oven temperature and 'PrF.'
7) Remove food when proofing is complete.
8) Turn oven selector knob bezel to OFF to end this feature.

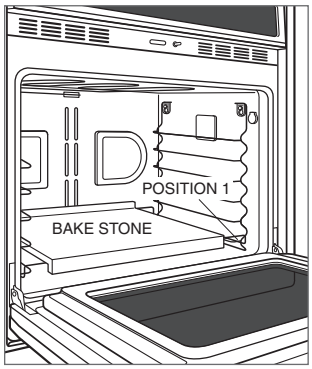
Bake Stone Mode

A specially designed rack and bake stone are used for bake stone mode to assure the food quality expected from this specific form of cooking. To produce a hot oven environment necessary for baking on a ceramic stone, the heat from all elements creates the perfect “brick oven” effect. Both convection fans help circulate the air throughout the oven cavity, so even temperatures are achieved. The temperature probe may be used in this mode.

To prepare the oven, remove all oven racks. Slide the bake stone rack onto rack guide position 1 and place the bake stone on the rack with the lip hanging over front edge of rack. Refer to the illustration below. Preheat the oven for approximately 35 minutes when using bake stone mode.

IMPORTANT NOTE: Use care in handling the bake stone. It will chip or break if dropped.

Refer to the Wolf cooking guide on pages 45–47. Use cooking times as a guide for similar foods.



Bake stone placement.

WOLF TIPS FOR SUCCESS

- Always preheat for bake stone mode after positioning the oven rack and ceramic stone. Allow approximately 35 minutes for this function to reach the set oven temperature. For best results, preheat oven for one hour before adding food.
- During preheat, convection fans and all elements are used to quickly and uniformly heat the oven.
- Use only the Wolf bake stone in bake stone mode.
- Use only one bake stone rack per oven.
- Food is usually cooked directly on the stone. To prevent sticking, apply plenty of cornmeal or flour to the bottom of the food.
- When baking a series of breads or pizzas in a row, allow 5 minutes between foods for the bake stone to return to the proper temperature.
- Bake stone and rack should be removed after baking and not left in oven during any of the other cooking modes.

⚠ CAUTION

Avoid cooking foods with a high fat content on the bake stone. The porous ceramic material will absorb grease and discolor the stone. Flare-ups can occur.

Bake Stone Mode

SETTING CONTROLS

1) Turn oven selector knob bezel counterclockwise to STONE. Refer to the illustration below.
2) Oven temperature is preset at 400°F (205°C). Touch ENTER on the control panel or turn the oven selector knob to the left or right to turn on the oven. Temperature can be adjusted in 1° increments. To change the temperature setting from 400°F (205°C), immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease the oven temperature. The temperature display alternates between set temperature and actual oven temperature. Temperatures below 150°F (65°C) are displayed by the word 'Lo'.
3) Add food when the chime signals that the oven has reached preheat temperature.
4) The temperature probe may be used in this mode, follow temperature probe feature directions on page 36.
5) If the timer is set, the oven will chime when one minute is left on the timer, and chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
6) Remove food. Always use dry pot holders when removing hot pans from the oven.
7) Turn oven selector knob bezel to OFF to end this mode.
8) When the oven and bake stone have cooled completely, remove the bake stone and special rack.

Bake stone mode setting.

BAKE STONE ACCESSORY

The bake stone accessory is available from your authorized Wolf dealer. To obtain local dealer information, visit the find a showroom section of our website, wolfappliance.com. Additional use & care information is provided with the bake stone accessory.

BAKE STONE CARE

Remove excessive food using a scraper. Brush off any crumbs. Allow the stone to cool completely before wiping with a wet cloth. Wet cloths on a hot surface can cause steam burns. Do not soak or immerse the bake stone in water and do not use soap or detergent. The ceramic stone could absorb the taste and transmit those flavors to the food.

Stubborn stains may occur on the bake stone. These will not impair the flavor of the food being baked.

Allow the bake stone to cool completely before removing from oven.

IMPORTANT NOTE: Use care in handling the bake stone. It will chip or break if dropped.

⚠ CAUTION

Allow the bake stone to cool completely before wiping with a wet cloth. Wet cloths on a hot surface can cause steam burns.

Dehydration Mode

Dehydration mode allows for slowly drying out food for preservation and other cooking uses. Use the convection mode for dehydration. Wolf accessory dehydration racks (not included with the oven) are required. This mode is suitable for drying a variety of fruits, vegetables, herbs and meat strips.

IMPORTANT NOTE: As a safety feature, oven(s) will shut off after 12 hours. Dehydration mode overrides the 12-hour shut off.

DEHYDRATION ACCESSORY

Dehydration racks are available from your authorized Wolf dealer. To obtain local dealer information, visit the find a showroom section of our website, wolfappliance.com. Additional instructions are provided with the dehydration rack accessory.

WOLF TIPS FOR SUCCESS

- Do not preheat when using dehydration mode.
- Multiple racks can be used simultaneously.
- Some foods require as many as 14 to 15 hours to fully dehydrate.
- Consult a food preservation book for specific times and handling of various foods.

⚠ CAUTION

Foods must be dried to below .60 water activity or dry to the touch to be safely stored with no danger of mold, yeasts or bacteria growing. When in doubt, dehydrate for the maximum time specified.

SETTING CONTROLS

1) Place food in oven on dehydration racks.
2) Place door stop (supplied with accessory package) in the proper position to keep oven door open.
3) Turn oven selector knob bezel clockwise to the black area on the dial marked CONV.
4) Hold the oven selector knob to the left until ‘dEH’ is displayed in the knob, then release the knob. This is at 170°F (75°C).
5) Quickly turn the oven selector knob to the left and release. Oven temperature is preset to 135°F (60°C). To change the setting, immediately turn the oven selector knob to the right to increase the oven temperature and to the left to decrease the oven temperature. The temperature display alternates between set oven temperature and ‘dEH.’ Dehydration temperature is usually 110°F (45°C)–160°F (70°C).
6) Leave food in oven until completely dry to the touch.
7) Remove food from racks before completely cool for easy removal. If excessive sticking occurs, place trays back in the oven to warm slightly for easier removal.
8) Turn oven selector knob bezel to OFF to end this mode.

DEHYDRATION GUIDE

The following is a list of foods commonly dehydrated. Use dehydration times as a guide for similar foods. Place food on dehydration racks with no overlapping. Oven preset temperature for dehydration is 135°F (60°C).

- **Apples:** Slice 1/4" (6) thick. Remove seeds and stems. Dehydrate 6–7 hours.
- **Bananas:** Slice 1/4" (6) thick. Dehydrate 12–13 hours.
- **Green Bell Peppers:** Wash, seed and stem. Slice 1/4" (6) thick or into 1" (25) x 2" (51) chunks. Dehydrate 14–15 hours.
- **Tomato Slices:** Wash, seed and stem. Slice 1/4" (6) thick. Dehydrate 6–7 hours.
- **Tomato Chunks:** Wash, seed and stem. Cut each tomato into 16 equal pieces. Dehydrate 12–13 hours.

Delayed Start Feature

Delayed start feature controls the automatic timing of the oven's ON and OFF function. Set a mode to start later in the day and shut off when the cooking is complete or set it to shut off at a preset time. Use in combination with any cooking mode except broil, convection broil and bake stone.

WOLF TIPS FOR SUCCESS

- Ovens can be set independently.
- Do not delay the start when preheating is critical to the cooking results.
- When using the delayed start feature, place food directly from the refrigerator into the oven.
- The time-of-day clock must display the correct time prior to programming a timed activity.

FOOD SAFETY GUIDELINES

⚠ WARNING

Food safety is important. Adhere to the following guidelines to avoid potential illness or spoilage of food:

- Perishable food should not be left out more than 2 hours at room temperature; 1 hour when the temperature is above 90°F (30°C). For more information, see www.usda.com.
- Avoid using foods that will spoil before the cooking cycle begins. These include eggs, dairy products, cream soups, cooked and uncooked meats, poultry and fish.
- If cooking will not begin immediately, place only very cold or frozen food into the oven.

SETTING CONTROLS

1) Add food to the oven directly from the refrigerator.
2) Turn oven selector knob bezel to the desired mode on the bezel.
3) Open hidden control panel by pressing in on the flame symbol on the front of the panel.
4) Press ENTER on the control panel or turn the oven selector knob to the left or right. Adjust temperature as required.
5) Touch STOP TIME. Use the up or down arrows on the hidden control panel to indicate the desired end time. COOK TIME will automatically be filled in.
6) Touch COOK TIME. If COOK TIME is not correct, use the up or down arrows on the hidden control panel to indicate the desired amount of cooking time.
7) Touch ENTER. The display appears as if the oven is on. Two chimes will sound when the selected cooking mode begins. Four chimes signal the end of cooking time with a single chime repeating every 30 seconds.
8) The oven will turn itself off.
9) Remove food. Always use dry pot holders when removing hot pans from the oven.
10) Turn oven selector knob bezel to OFF to end this feature.

Temperature Probe Feature

The temperature probe measures doneness by measuring the internal temperature of food without opening the oven door. It is a convenient and accurate way to achieve the perfect doneness regardless of the type, cut or weight of the food. Calculating a total cooking time by weight is no longer necessary using this feature. Use with all modes except broil and convection broil modes.

IMPORTANT NOTE: The accuracy of the probe is decreased for all temperatures below 100°F (40°C). Food taken directly from the refrigerator could display the incorrect temperature until it has reached 100°F (40°C).

WOLF TIPS FOR SUCCESS

- Insert sensor into the thickest part of meat before placing in oven.
- To determine the center, hold sensor outside of the meat with point at center of cut. Mark length of insertion by placing your fingers on sensor at top of meat. Move sensor to thickest part of meat and insert up to your fingers.
- Standing time refers to the 10- to 15-minute time period the meat rests before being carved. This helps more juices to be retained in the meat.
- For poultry, insert probe into the thickest part of the thigh.
- Use aluminum foil to cover meat during the standing time to help keep it hot before carving.
- Wash probe by hand; do not soak or clean in the dishwasher.

INTERNAL TEMPERATURE

The internal temperatures shown in the chart below are USDA recommended carving temperatures.

INTERNAL TEMPERATURE

DONENESS	INTERNAL TEMP
BEEF, LAMB AND VEAL	
Rare	140°F (60°C)
Medium Rare	145°F (65°C)
Medium	160°F (70°C)
Well Done	170°F (75°C)
PORK	
Well Done	170°F (75°C)
POULTRY	
Well Done Breast	170°F (75°C)
Well Done Thigh	180°F (80°C)
Well Done Stuffing	165°F (75°C)

Temperature Probe Feature

SETTING CONTROLS FOR MEATS

1) Preheat oven to desired oven temperature in desired mode.
2) Place meat on a rack in the roasting pan. Insert the probe sensor into the thickest part of the meat as described in tips for success on the previous page.
3) When the oven signals that preheat is completed, use a dry pot holder to lift the probe sensor cover. Slide the probe connector into the receptacle on the wall of the oven until it snaps into place. Close the oven door.
4) PROBE will be illuminated on the hidden control panel. The probe temperature is preset at 160°F (70°C). To change the desired final probe temperature setting from 160°F (70°C), immediately hold the oven selector knob to the right to increase the probe temperature or to the left to decrease the probe temperature.
5) Touch ENTER on the hidden control panel or after two seconds the oven will turn on by default. Once the probe set point has been programmed, the oven knob display will alternate between the oven set point and actual probe temperature. To alternate between the probe set point and actual probe temperature, press PROBE. The word 'Lo' will appear until the internal temperature reaches 70°F (20°C). Then the display alternates between the probe set point and the actual probe temperature.
6) When the desired internal temperature has been reached, the oven will chime. Recheck the internal temperature by removing and then reinserting the probe into the meat.
7) Remove probe and food.
8) Turn oven selector knob bezel to OFF to end this feature.

IMPORTANT NOTE: If the probe connector is not fully seated into the probe receptacle, PROBE will flash in the display. Refer to the troubleshooting guide on pages 48–49.

SETTING CONTROLS FOR BREADS

1) Preheat oven to desired oven temperature in bake or bake stone modes.
2) Place bread on bake stone or in oven in bread pans.
3) Bake 10 minutes at desired oven temperature.
4) Insert probe sensor into the thickest part of the bread.
5) Using a dry pot holder, lift the probe sensor cover. Slide the probe connector into the receptacle on the wall of the oven until it snaps into place. Close the oven door.
6) PROBE will be illuminated on the hidden control panel. The probe temperature is preset at 160°F (70°C). To change the desired final probe temperature setting from 160°F (70°C), immediately turn the oven selector knob to the right to increase the probe temperature or to the left to decrease the probe temperature. Breads are baked to an internal temperature of 195°F (90°C) to 210°F (100°C).
7) Touch ENTER on the hidden control panel or after two seconds the oven will turn on by default. Once the probe set point has been programmed, the oven knob display will alternate between the oven set point and actual probe temperature. To alternate between the probe set point and actual probe temperature, press PROBE. The word 'Lo' will appear until the internal temperature reaches 70°F (20°C). Then the display alternates between the probe set point and the actual probe temperature.
8) When the desired internal temperature has been reached, the oven will chime. Remove probe and food.
9) Turn oven selector knob bezel to OFF to end this feature.

⚠ CAUTION

Probe and probe sensor cover become very hot. Handle with a dry pot holder.

Timed Cook Feature

Timed cook feature allows the oven to shut off automatically when cooking is complete. Use in combination with any cooking mode except broil, convection broil and bake stone.

SETTING CONTROLS

1) Turn oven selector knob bezel to the desired mode on the bezel.
2) Open hidden control panel by pressing in on the flame symbol on the front of the panel.
3) Press ENTER on the control panel or turn the oven selector knob to the left or right. Adjust temperature as required.
4) Touch STOP TIME. Use the up or down arrows on the hidden control panel to increase or decrease the desired end time. COOK TIME will automatically be filled in.
5) Touch ENTER. One chime will sound before the last minute of cooking time. Three chimes that repeat every 30 seconds signal the end of cooking time.
6) The oven will turn itself off.
7) Remove food. Always use dry pot holders when removing hot pans from the oven.
8) Turn oven selector knob bezel to OFF to end this feature.
9) To stop timer before complete, touch STOP TIME then CLEAR.

Sabbath Feature

STAR-K CERTIFIED

Sabbath feature allows for baking or keeping food warm while adhering to the no work requirements on religious Sabbath days. Use this feature only in bake and roast modes.

While in Sabbath mode, the oven will stay on indefinitely until manually turned off. Oven temperature may be adjusted, but the display will remain unchanged. Lights stay either on or off, all chimes are turned off and heating cycles are not interrupted by opening the door.

For ranges with two ovens, ovens can be set independently, though both ovens will be set in Sabbath feature. Each oven can have options individually set such as temperature and lights.

IMPORTANT NOTE: As a safety feature, oven(s) will shut off after 12 hours. Sabbath feature overrides the 12-hour shut off.

IMPORTANT NOTE: After a power outage, the oven will not return to the Sabbath feature settings.

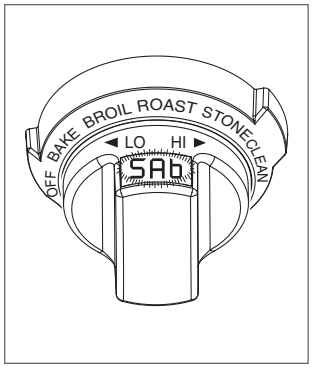
Sabbath Feature

SETTING CONTROLS

1) Turn oven selector knob bezel to either BAKE or ROAST. Change the preset temperature if needed.
2) Touch OVEN LIGHT to turn oven lights on or off.
3) Touch and hold ENTER on hidden control panel for 5 seconds. ‘SAb’ will be displayed in the oven selector knob. No sound will be heard; only the display will flash. Refer to the illustration below.
4) Turn oven selector knob to OFF to end this feature. Oven remains on until this mode is cancelled.

CHANGING OVEN TEMPERATURE

To change the oven temperature during Sabbath feature, turn the oven selector knob bezel to the right to raise and left to lower the temperature. The temperature is adjusted in 10° increments and will rise and lower randomly after setting the new temperature. There will be no lights, chimes or other signs of the oven change.



Sabbath feature setting.

SETTING CONTROLS FOR TIMED COOK

1) Add food to the oven.
2) Turn oven selector knob bezel to either BAKE or ROAST. Change the preset temperature if needed.
3) Open hidden control panel by pressing in on the flame symbol on the front of the panel.
4) Touch STOP TIME. Use the up or down arrows on the hidden control panel to increase the desired end time.
5) Touch COOK TIME. Use the up or down arrows on the hidden control panel to increase or decrease the desired amount of cooking time.
6) Touch and hold ENTER on hidden control panel for 5 seconds. ‘SAb’ will be displayed in the oven selector knob. No sound will be heard; only the display will flash. Refer to the illustration below.
7) The oven will turn itself off.
8) Remove food. Always use dry pot holders when removing hot pans from the oven.
9) Turn oven selector knob bezel to OFF to end this feature.

Self-Clean Feature

With the self-clean feature, the oven is heated in graduated steps to a high preset temperature. During this process, food soil is burned off, leaving some white ash residue. For safety, the oven door automatically locks during self-clean and unlocks when the oven has cooled to below 300°F (150°C). If you stop the self-clean cycle before completion, the door will remain locked until the oven has cooled sufficiently. Oven lights are deactivated during self-clean.

Set in combination with delayed start feature, the self-clean feature can be programmed to start at a later time. Refer to delayed start feature on page 35.

IMPORTANT NOTE: For ranges with two ovens, only one oven may be in self-clean mode at a time and the other oven cannot be used. 'OPP' will be displayed in the oven selector knob if you try to operate the opposite oven.

IMPORTANT NOTE: Before using the self-clean feature, remove all oven racks and rack guides. They will discolor if left in the oven during self-clean. Refer to oven racks on page 23.

IMPORTANT NOTE: Never use oven cleaners. They are not necessary with the self-clean feature.

You may hear a popping or crackling sound during the self-clean cycle. These sounds are normal and are caused by the expansion and contraction of metal surfaces as they heat up and cool down. It is also normal to see a brief flame-up, depending on the amount and content of the soil.

IMPORTANT NOTE: A small amount of smoke and odor may be noticed during the first self-clean cycle, as residual oil and grease used during the manufacturing process is burned off.

⚠ CAUTION

Do not use commercial oven cleaners or oven liner protective coatings on or around any part of the oven.

⚠ CAUTION

The oven gasket is important for a good seal. Do not hand clean, rub, puncture or remove this gasket.

⚠ CAUTION

Never wipe a warm or hot porcelain surface with a damp sponge. It may cause chipping or crazing (tiny hairlike lines).

Self-Clean Feature

WOLF TIPS FOR SUCCESS

- Before using the self-clean feature, remove the oven racks and rack guides. They will discolor if left in the oven during self-clean.
- Remove broiler pan and any other utensil stored inside the oven.
- Remove any food particles and grease from spillovers before starting self-clean.
- Food with high sugar or acid content, such as fruit juice, milk and tomatoes, may cause a permanent dull spot. Wipe up immediately or remove with a razor blade scraper before using the self-clean feature.
- Use the self-clean feature as often as necessary. Do not wait until heavy soil accumulates.
- Use the 3-hour self-clean option for light cleaning.
- After the self-clean cycle is complete and the oven has cooled, use a damp sponge or paper towel to wipe up any ash.

⚠ WARNING

During self-clean, exterior surfaces may get hotter than usual. Children should be kept away.

SETTING CONTROLS (4-HOUR SELF-CLEAN)

1) Open hidden control panel by pressing in on the flame symbol on the front of the panel.
2) Remove all oven racks and rack guides before using self-clean mode.
3) Turn oven selector knob bezel to CLEAN. The oven will automatically be set to self-clean for 4 hours. The oven will self-clean for 3 hours and cool down for 1 hour.
4) Touch ENTER on the hidden control panel or turn the oven selector knob bezel in either direction until ‘cln’ is displayed in the knob to start self-clean mode. The oven door will lock and remain locked until the end of the mode or until the temperature has cooled to 300°F (150°C).
5) Turn oven selector knob bezel to OFF to end this mode.

3-HOUR SELF-CLEAN

1) Turn oven selector knob bezel to CLEAN.
2) Touch COOK TIME and hold the down arrow until 3:00 is displayed. The oven will automatically be set to self-clean for 3 hours. The oven will self-clean for 2 hours and cool down for 1 hour.
3) Touch ENTER twice to begin clean cycle.
4) To stop the clean cycle, turn bezel to the OFF position. The door will remain locked until the oven reaches a safe temperature.

Oven Light Bulb Replacement

⚠ WARNING

Shut off electrical power to the oven before replacing light bulb.

IMPORTANT NOTE: Allow the oven to cool sufficiently before replacing the light bulb.

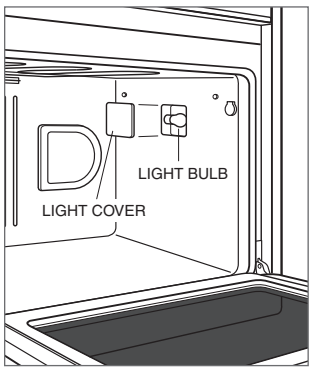
The oven uses a 20-watt halogen light bulb. Oven rack guides must be removed to access the light bulb. Refer to page 42.

To remove the light cover, place a hot pad against the oven wall, press a screwdriver against the hot pad and under the edge of the light cover. Gently pry the edge of the light cover up and away from the wall. Be careful not to scratch the porcelain oven interior. Use a paper towel to handle the light bulb and remove it from the socket.

Avoid direct contact with the replacement bulb. Handle with a paper towel to keep oil from fingers off the bulb, or the bulb will burn out at first use. To replace the light bulb, insert the bulb prongs into the socket until it snaps into place. Replace the light cover and oven rack guides. Turn on electrical power and reset the time-of-day clock.

⚠ CAUTION

Use caution when handling light bulbs. Halogen bulbs get hot instantly and adjacent parts may retain heat.



Light bulb replacement.

Cookware Selection

For best results, we recommend medium- to heavy-weight cookware. Pans should have a flat base, metal handle and good-fitting cover. Look for pans that are made of materials with good heat conductivity, such as aluminum and copper. Use the following guidelines when selecting cookware:

- Select deep pans with high sides rather than ones with wide bases and low sides to avoid boilovers.
- Cover pans while cooking to improve cooking efficiency. Water boils faster, using less fuel, and the kitchen stays cooler.
- Select lower flame settings when using pans made of cast iron, enameled steel or glass ceramic, or pans coated with a nonstick finish. High heat may cause hot spots, scorching and burning.
- Pans with oversize bases that extend beyond the range frame should not be used. On high settings, heat may be trapped beneath the pan causing permanent damage to the surface finish.
- For ease in handling, use front burners for larger pans.
- Use a wok with a flat bottom.
- Choose commercial or good-quality bakeware. Use the size of pan recommended in the recipe for best results.
- A 14" (356) x 16" (406) baking sheet is an optimum size for large ovens and 9" (229) x 13" (330) for the small oven. Allow at least 1" (25) between edge of pan and oven walls.
- Size, shape and finish of bakeware affects the baking time. Food on insulated bakeware cooks more slowly. Food cooked in dark metal pans may cook faster than food cooked in shiny pans.
- Dark, nonstick pan coatings brown more than light, nonstick coatings.

Care Recommendations

RANGE CLEANING TIPS

- Wait until surfaces are cool before cleaning.
- For best results, wipe up spills and spatters as they occur and immediately after the range has cooled. If splatters are allowed to cook on, they may permanently damage or stain the finish.
- Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.
- If in doubt about using one of your cleaners, check the label. To check if it is safe to use on your range, try a small amount on an inconspicuous area.
- Use caution when spraying cleaners. Some contain caustic ingredients that can damage adjacent parts and finishes. Protect the adjacent parts by masking them off to avoid damage by overspray.
- Do not spray cleaners on control knobs or igniters.
- Refer to care recommendations on the following pages for specific care instructions for range surface and oven components.
- Refer to pages 13–19 for specific care instructions for the charbroiler, griddle and French top.

STAINLESS STEEL EXTERIOR

Range exterior, riser and trim.

- Do not use abrasive cleaners; they will permanently scratch stainless steel surfaces. Salt and some cooking liquids may pit and stain the surface. Remove these spills immediately.
- Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.
- For general cleaning, use a soft, nonabrasive stainless steel cleaner like Signature polish and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe the surface with a water-dampened microfiber cloth followed by a dry polishing chamois. All work should follow the grain direction of the finish. Better results are obtained by keeping the cloth in continuous contact with the stainless steel.
- Signature polish is available from Signature Limited Laboratory, P. O. Box 13436, Dayton, Ohio 45413, or call 877-376-5474.

Care Recommendations

GENERAL CLEANING

Burner drip pan.

- Do not use abrasive cleaners; they will permanently scratch porcelain enamel surfaces. Use a clean cloth or sponge and wipe the surface with warm water and a mild detergent. Rinse and dry immediately.

Burner grates.

- Remove burner grates and clean with a nonabrasive cleaner such as liquid detergent in hot water or a paste of baking soda and water. Spray degreasers and mild abrasive cleaners may be used.

Burner caps.

- Wash in warm water and liquid detergent or mild abrasive cleaner. Rinse and dry.

Spark igniters.

- Keep dry; never spray water or cleaner directly on the igniter. When cleaning surface burners, avoid contact with the igniter.

Control knobs and bezels.

- Wipe control knobs and bezels with a damp cloth and mild detergent and water; rinse and dry. Do not soak the knobs or bezels or use abrasive cleaners, they will scratch the finish and remove markings. Do not place in dishwasher.

Control panel.

- Use a spray degreaser to remove fingerprints and food soils. Spray on a cloth and wipe the panel. Do not spray directly on the panel around valve stems.

Oven interior.

- Never wipe a warm or hot porcelain surface with a damp sponge; it may cause chipping or crazing (tiny hairlike cracks).
- When cool, clean splatters and spills immediately. Do not allow food with a high sugar or acid content, such as milk, tomatoes, sauerkraut, fruit juices or pie filling, to remain on any porcelain enamel surface. Failure to remove these foods may cause a permanent dull spot. When hand cleaning a spot, use only non-abrasive cleaners or scrubbers.
- Self-clean feature can be used.

Oven racks and rack guides.

- Before using the self-clean feature, remove racks and rack guides. They will discolor if left in the oven during this feature. Clean with a mild abrasive cleaner.

Oven door window.

- When window is cool, use a razor blade to gently lift baked-on foods. Spray glass cleaner on cloth to clean.

Oven gasket.

- Do not hand clean, rub, puncture or remove the oven gasket; this may compromise the tight door seal.

Broiler pan.

- While slightly warm, place the top of the broiler pan in the sink and lay dish towels over it. Pour very hot water on the towels and allow steam to soften cooked-on residue. Clean both the top and bottom with hot water and a mild detergent. Rinse and dry.

Cooking Guide

BAKED GOODS

FOOD	COOKING MODE	OVEN TEMPERATURE	RACK POSITION	COOKING TIME
BREAD				
Biscuits*	Bake	450°F (230°C)	4	8–10 min
(multiple trays)	Convection	425°F (220°C)	2 and 5 or 2, 4 and 6	8–10 min
Cinnamon rolls	Bake	350°F (175°C)	4	20–25 min
(multiple trays)	Convection	325°F (165°C)	2 and 5	20–25 min
Rolls	Bake	350°F (175°C)	4	20–25 min
(multiple trays)	Convection	325°F (165°C)	2 and 5	15–20 min
Yeast bread**	Convection	325°F (165°C)	4	25–30 min
Yeast loaf**	Bake Stone	400°F (205°C)	1	10–15 min
Cornbread	Convection	375°F (190°C)	4	20–25 min
Quick breads (single or multiple)	Convection	325°F (165°C)	3 or 2 and 5	40–45 min
CAKES				
Angel food	Bake	350°F (175°C)	2	37–45 min
Bundt	Convection	325°F (165°C)	4	40–45 min
Mixes	Bake	350°F (175°C)	4	30–40 min
(multiple)	Convection	325°F (165°C)	2 and 5	25–30 min
Cupcakes	Bake	350°F (175°C)	4	20–25 min
(multiple trays)	Convection	325°F (165°C)	2 and 5	18–23 min
COOKIES				
Brownies	Bake	350°F (175°C)	4	20–25 min
(multiple trays)	Convection	325°F (165°C)	2 and 5	15–20 min
Sugar	Bake	350°F (175°C)	4	8–12 min
(multiple trays)	Convection	325°F (165°C)	2 and 5 or 2, 4 and 6	8–12 min
Chocolate chip	Bake	375°F (190°C)	4	8–12 min
(multiple trays)	Convection	350°F (175°C)	2 and 5 or 2, 4 and 6	8–9 min
MUFFINS				
Muffins	Bake	400°F (205°C)	4	15–20 min
(single tray)	Convection	375°F (190°C)	4	10–15 min
(multiple trays)	Convection	375°F (190°C)	2 and 5	10–15 min
PIES				
Filled	Conv Bake	375°F (190°C)	4	40–45 min
Frozen	Conv Bake	375°F (190°C)	4	50–55 min
Lemon meringue	Broil	Low (3)	4	21/2 min
Pumpkin	Conv Bake	425°F (220°C) / 325°F (165°C)	4	15 min / 1 hr
Pastry crust	Conv Bake	425°F (220°C)	4	10–12 min
OTHER				
Popovers (single tray)	Bake	450°F (230°C) / 350°F (175°C)	4	15 min / 20 min
(multiple trays)	Convection	450°F (230°C) / 350°F (175°C)	2 and 5	15 min / 20 min
Puff pastry	Bake	400°F (205°C)	4	10–12 min
(single or multiple)	Convection	375°F (190°C)	4 or 2, 4 and 6	10–12 min
Cream puffs	Convection	400°F (205°C)	4 or 2, 4 and 6	30–35 min
Custard and Pudding	Bake	350°F (175°C)	4	35–40 min

*For refrigerated biscuits, follow package directions. **Internal temperature of 195–200°F (90–95°C). This chart is a guide; recipe or package directions should take precedence. Cooking times may vary for the 18" oven.

Cooking Guide

MEATS

FOOD	COOKING MODE	OVEN TEMP	RACK	COOKING TIME	INTERNAL TEMP
BEEF					
Chuck roast, 2–4 lbs (.9–1.8 kg)	Conv Roast	325°F (165°C)	3	20–25 min/lb	Med 160°F (70°C)
Ground, patties	Broil	High (1)	6	10–12 min	Med 150°F (65°C)
Rib roast, 4–6 lbs (1.8–2.7 kg)	Conv Roast	325°F (165°C)	3	25–30 min/lb	Rare 140°F (60°C)
Sirloin rump roast, 4–6 lbs (1.8–2.7 kg)	Conv Roast	325°F (165°C)	3	30–35 min/lb	Rare 140°F (60°C)
Sirloin tip roast, 3–5 lbs (1.3–2.3 kg)	Conv Roast	325°F (165°C)	3	30–35 min/lb	Rare 140°F (60°C)
Steaks, 1 1/2" (38) thick	Conv Broil	High (1)	5	20–25 min	Rare 140°F (60°C)
Steaks, 1" (25) thick	Broil	High (1)	5	12–15 min	Rare 140°F (60°C)
Tenderloin, 2–3 lbs (.9–1.3 kg)	Conv Roast	325°F (165°C)	3	20–25 min/lb	Rare 140°F (60°C)
POULTRY					
Chicken, bone-in breasts	Conv Broil	Med (2)	5	20–25 min	Well 170°F (75°C)
Chicken, boneless breasts	Broil	Med (2)	6	10–15 min	Well 170°F (75°C)
Chicken, quarters	Conv Broil	Med (2)	5	30–35 min	180°F (80°C) in thigh
Chicken, thighs	Conv Broil	Med (2)	5	20–25 min	Well 180°F (80°C)
Chicken, whole	Conv Roast	325°F (165°C)	3	18–20 min/lb	180°F (80°C) in thigh
Turkey breast, whole	Conv Roast	300°F (150°C)	2	12–15 min/lb	170°F (75°C) in breast
Turkey, pieces	Conv Broil	Med (2)	4	40–45 min	180°F (80°C) in thigh
Turkey, whole	Conv Roast	325°F (165°C)	1	11–14 min/lb	180°F (80°C) in thigh
Cornish game hens	Conv Roast	325°F (165°C)	3	28–33 min	180°F (80°C) in thigh
Cornish game hens	Roast	350°F (175°C)	3	28–33 min	180°F (80°C) in thigh
Duck, 5–7 lbs (2.3–3.2 kg)	Conv Roast	325°F (165°C)	3	18–20 min/lb	180°F (80°C) in thigh
Goose, 8–10 lbs (3.6–4.5 kg)	Conv Roast	325°F (165°C)	2	18–20 min/lb	180°F (80°C) in thigh
PORK					
Chops, 1" (25) thick	Broil	Med (2)	6	10–15 min	Med 160°F (70°C)
Loin, 3–4 lbs (1.3–1.8 kg)	Conv Roast	325°F (165°C)	3	18–22 min/lb	Med 160°F (70°C)
Steak, 1" (25) thick	Broil	Med (2)	5	25–30 min	Med 160°F (70°C)
Ham, 1/2" (13) thick	Broil	High (1)	6	6–8 min	140°F (60°C)
Ham, 1" (25) thick	Broil	High (1)	6	10–12 min	140°F (60°C)
LAMB					
Chops, 3/4" (19) thick	Broil	High (1)	5	8–10 min	Med Rare 145°F (65°C)
Chops, 3/4" (19) thick	Broil	High (1)	5	11–12 min	Med 160°F (70°C)
Leg, 4–6 lbs (1.8–2.7 kg)	Conv Roast	325°F (165°C)	3	20–25 min/lb	Med Rare 145°F (65°C)
Crown rack	Conv Roast	325°F (165°C)	1	15–18 min/lb	Med Rare 145°F (65°C)
OTHER					
Veal roast, 2–3 lbs (.9–1.4 kg)	Conv Roast	300°F (150°C)	3	30–35 min/lb	Med Rare 140°F (60°C)
Meat loaf	Conv Roast	325°F (165°C)	3	50–60 min	160°F (70°C)
Sausage	Broil	Med (2)	5	8–10 min	Med 160°F (70°C)

*Min/lb indicates specified cook time per pound or .45 kg. Probe cannot be used in broil or convection broil modes, use a meat thermometer to check internal temperature. This chart is a guide; recipe or package directions should take precedence.

Cooking Guide

ENTREES AND MISC

FOOD	COOKING MODE	OVEN TEMPERATURE	RACK POSITION	COOKING TIME
ENTREES				
Calzone	Bake Stone	400°F (205°C)	1	9–10 min
Quiche	Bake (convection not advised)	375°F (190°C)	4	40–50 min
Soufflé	Bake	375°F (190°C)	4	35–40 min
PIZZA				
Frozen	Bake Stone	400°F (205°C)	1	8–14 min
Homemade	Bake Stone	450°F (230°C)	1	10–13 min
SEAFOOD				
Fillet, 1/2" (13) thick	Broil	Med (2)	6	5–7 min
Fillet, 1" (25) thick	Conv Broil	Med (2)	6	12–17 min
Red snapper	Broil	Med (2)	6	5–7 min
Salmon, 1/2" (13) thick	Broil	Med (2)	6	12–15 min
Swordfish, 1 1/2" (38) thick	Broil	Med (2)	6	10–12 min
VEGETABLES				
Potatoes	Bake	400°F (205°C)	3	45–60 min
Sweet potatoes	Bake	400°F (205°C)	3	40–50 min
Winter squash	Convection	350°F (175°C)	3	40–45 min
Winter squash	Bake	375°F (190°C)	3	50–55 min
OTHER				
Baked Alaska	Broil	Low (3)	4	5–7 min
French bread pizza	Broil	Med (2)	5	2–3 min
Garlic bread, 1" (25) thick	Broil or Conv Broil	Med (2)	5	3–3 1/2 min
Toast, 1/2" (13) thick	Broil	Med (2)	6	2 min

Probe cannot be used in broil or convection broil modes, use a meat thermometer to check internal temperature. This chart is a guide; recipe or package directions should take precedence.

Troubleshooting

If your Wolf dual fuel range is not operating properly, use the following troubleshooting guide before calling Wolf factory certified service. This guide will save you time and trouble and may help you avoid the expense of a service call.

Range does not operate.

- Check the household fuse or circuit breaker to see if it has been blown or tripped. A power outage may also have caused a disruption in service.
- No electricity is being supplied to the range. Have an electrician verify that the range is connected to a proper electrical circuit.

Burner flame does not burn evenly.

- Align the burner cap of the dual-stacked, sealed burner assembly as described on page 10.

Burner fails to ignite.

- Igniter is damp. Allow it to dry completely.

Burners extinguish themselves when using more than one large pan simultaneously.

- Good gas combustion requires the correct amount of airflow to maintain the flame. Using two oversized pans simultaneously restricts air movement.

Food boils over the pan and into the burner drip pan.

- Heat setting is too high or pan is too small for its contents.

Food boils or burns more in one area of a pan.

- Pan is not centered above the burner or base of pan does not rest flat on the burner grate.
- Pan does not conduct heat evenly.

Water does not come to a boil fast enough.

- Cover pan for most efficient use of the high setting.
- Diameter of pan is too large or base of pan is warped.

Simmer setting does not maintain constant temperature.

- Delicate foods may need a lower simmer setting so that scorching does not occur.

Food cooks too slowly when sautéing.

- Too much food added at one time; sauté in batches.
- Size of food pieces is too large or temperature of food is colder than usual.

Oven temperature is too hot.

- Food cooked in glass, glass ceramic, or dark metal which holds more heat than shiny pans.
- Oven temperature setting is too high or baking pan too large for recipe.

Oven temperature is not hot enough.

- Oven is not fully preheated.
- Oven door opened too often or left open too long.
- Pan is too small for recipe.

Troubleshooting

Exterior browning is uneven.

- Pan is too large for good heat circulation or too many pans on a rack.

Excessive smoke when broiling.

- Pan other than two-piece broiler pan is being used.
- Failure to trim off extra fat.

Warm air venting into kitchen after oven has been turned off.

- Warm air exhaust is a normal function and is necessary to maintain and cool down oven temperatures. It turns off automatically when oven cools sufficiently.

PROBE flashes in display when using probe feature.

- Touch oven OFF. Push probe into probe receptacle completely until it snaps into place. Reset oven temperature and probe temperature.

Griddle or French top clicks continually.

- When the thermostat is turned on, the red light illuminates and the gas solenoid opens. You will hear a series of sparks as it checks for the presence of a flame. If the igniter does not detect a flame, the solenoid shuts off and there will be a delay before attempting to reignite. This will reoccur three times and if it fails after the third time, it will shut down shortly to allow non-combusted gas to dissipate before attempting to reignite.
- If the griddle or French top fails to ignite, contact Wolf factory certified service.

Service Information

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your Wolf dual fuel range. This information is found on the product rating plate located on the bottom of the control panel assembly, at the far right, just above the oven door. For location of the rating plate, refer to the illustration on page 3. Record the rating plate information below for future reference.

Model Number: _____

Serial Number: _____

Installation Date: _____

Wolf Factory Certified Service:

_____

Phone: _____

Authorized Wolf Dealer:

_____

Phone: _____

BEFORE CALLING FOR SERVICE

Before calling Wolf factory certified service, refer to the troubleshooting guide on pages 48–49.

PRODUCT REGISTRATION

Register your new Wolf product today so that we may ensure your satisfaction. You may register by one of the following options:

1) Mail in the completed Wolf product registration card.
2) Register online at **wolfappliance.com**.
3) Register by phone by calling Wolf customer service at **800-222-7820**.

The model and serial numbers of your unit are printed on the enclosed Wolf product registration card. If you provide us with your e-mail address, we will send you exciting new product updates and recipes as they become available, along with information on special events.

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Wolf Appliance Products Limited Warranty

FOR RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

LIMITED FIVE YEAR WARRANTY

For five years from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excluding appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. The part(s) will be repaired or replaced, free of charge, with the owner paying for all other costs including labor. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of Wolf factory certified service nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com or call 800-222-7820.

*Stainless steel doors, panels, handles, product frames and interior surfaces are covered by a limited 60-day parts and labor warranty for cosmetic defects.

*Replacement filters for ventilation hood recirculating kits are not covered by the product warranty.

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